



**Joint Congressional Committee on Inaugural Ceremonies**

**"A Vision of America"**

The Fifty-Fifth Presidential Inaugural

January 20, 2005

Luncheon Recipes

<b>RECIPE NAME: SCALLOPED CRAB AND LOBSTER</b>			<b>Standard Recipe and Technology File Number:</b>
Inaugural luncheon 2005			<b>Source: Design Cuisine Chef Rolf Stroeh</b>
<b>Unit</b>	<b>Ingredients</b>	<b>Method</b>	<b>Yield: 8 servings</b>
1 gallon 1 2 1 qt ½ cup  4 x 1 ½# 1 ½# 4 oz 1 qt 1 qt  3 cups 1 cup  8 2 oz 8 1 oz 2 oz 3 oz ¼ cup 1 cup 1 cup	Fish stock Onion Bay leaves White wine Lemon juice  Lobsters, live Jumbo lump crab meat Madeira wine Cream sauce Button mushrooms, lightly sautéed Tomato concasse Toasted garlic herb butter bread crumbs Shirred egg dishes Chopped fresh dill Dill sprigs for garnish Dry mustard Worcestershire sauce Fresh butter Chopped shallots Heavy cream Parmesan cheese	Make a court bouillon with the fish stock, white wine, lemon juice onion and bay leaves. Bring to a boil and simmer for 10 minutes. Place lobster in stock and poach for 9 minutes. Get an ice bath ready. Shock lobsters in ice water for 3 minutes upon removal from court bouillon. Shell lobsters; save claws for garnish and large dice the meat.  Melt butter in sauté pan and sauté shallots until translucent, do not brown. Add crabmeat and toss lightly. Deglaze with half the Madeira. Set aside.  Add cream sauce and Madeira in a heavy bottom pot over medium heat. Add dry mustard, chopped dill and heavy cream. Bring sauce to a boil.  Layer lobster meat, crabmeat and mushrooms alternately with sauce into dishes. Sprinkle with little parmesan and breadcrumbs.  Bake in 400° oven for 4 minutes until bubbly. Garnish with tomato concasse, sprig dill and buttered lobster claws.	
<b>Equipment</b>			

<b>RECIPE NAME: QUAIL WITH HUCKLEBERRY GLAZE</b>			<b>Standard Recipe and Technology File Number:</b>
Inaugural luncheon 2005			<b>Source: Design Cuisine</b>
<b>Unit</b>	<b>Ingredients</b>	<b>Method</b>	<b>Yield: 8 serving</b>
16 2 oz 2 bunch 1 oz 1 qt 2 cups ¼ cup 1 qt 1 qt 1 qt  2 qts together   16	Quail breast de-boned, save bones for stock Roasted garlic Swiss chard, red Olive oil Pearl onions, fresh or frozen Huckleberries, fresh or frozen Shallots Pickled apple cider, strained Demi glace Diced onion, celery, carrot, leek Rosemary & thyme  Rutabaga Roasted Baby beet Navet Asparagus tips Salsify Baby Brussels sprouts Chestnuts	De-bone 16 quail, keep breast together. Cut up bones & legs and make a brown stock with mirepoix, little garlic and thyme. Simmer for 2 hour and strain. Add 1 qt demi glace and little juice from huckleberries. Reduce to 1 qt and strain through cheesecloth. Taste for seasoning.  Marinate quails breast in strained apple cider and juice from huckleberries (keep 1 cup of apple cider/berry juice aside), roasted garlic & chopped thyme. Marinate for minimum of 4 hours.  Clean Swiss chard; dice stems and julienne leaves. Heat olive oil in skillet until smoking hot. Add pearl onion and caramelized until lightly golden. Add Swiss chard stems and sautéed for 1minutes before adding leaves. Cook for 2 minutes more and keep warm.  Sauté ¼ cup shallots in butter until golden brown. Add 2 cups huckleberries and cook for 2 minutes. Add brown sauce and cook for 5 minutes. Add little fresh ground pepper. Strain. Top with a pat of fresh butter. Keep hot.  Take quail breast out of marinade and pat dry. Melt butter in sauté pan. Preheat oven to 450°. Dust quail breast with little seasoned flour and place skin side down in sauté pan. Fry until golden then turn over. Place in oven for 2 minutes. Quail should be med rare, Keep warm.	
<b>Equipment</b>		Clean and turn vegetables: carrots, navet, rutabaga, asparagus tips, salsify and baby Brussels sprouts. Roast and peel chestnuts. Cook separately and sauté in fresh butter. Sprinkle with chopped parsley.	

<b>RECIPE NAME: CARROT &amp; PARSNIP PUREE</b>			<b>Standard Recipe and Technology File Number:</b>
Inaugural luncheon 2005			<b>Source: Design Cuisine</b>
<b>Unit</b>	<b>Ingredients</b>	<b>Method</b>	<b>Yield: 8 servings</b>
3 med 3 med 4 oz 1 cup 1/4 cup 1/2 cup	Carrots, peeled & large diced Parsnip, peeled & large diced Butter Buttermilk Honey Sautéed roasted sliced shallots Salt White pepper Little nutmeg	Boil carrots and parsnips until soft; dry in oven. Season only with salt and put through ricer. Warm up butter, buttermilk and honey; whisk together with carrot and parsnip. Add ½ of sliced shallots. Season with salt, pepper and nutmeg. Serve with remainder of shallots on top.	
<b>Equipment</b>			

<b>RECIPE NAME: APPLE, SOUR CHERRY AND BLACKBERRY COMPOTE</b>			<b>Standard Recipe and Technology File Number:</b>
Inaugural luncheon 2005			<b>Source:</b>
<b>Unit</b>	<b>Ingredients</b>	<b>Method</b>	<b>Yield:</b>
1 ½ qt 20 oz 2 2 4 12 oz 1 pint	Water Sugar Cinnamon sticks Cloves Apple Sour cherries Blackberries	Peel and core apples, cut each into 10 wedges. Bring water, sugar, cinnamon sticks and cloves to boil. Reduce and keep simmering. Add apple wedges and simmer for 5 minutes until just soft. Use a slotted spoon to remove apples and place in cherries and blackberries. Simmer for two minutes. Return apples to syrup, remove from heat and serve.	
<b>Equipment</b>			

<b>RECIPE NAME: LEMON STEAMED PUDDING</b>			<b>Standard Recipe and Technology File Number:</b>
Inaugural luncheon 2005			<b>Source: Design Cuisine</b>
<b>Unit</b>	<b>Ingredients</b>	<b>Method</b>	<b>Yield: 8 to 10 servings</b>
9 oz 9 oz 4 whole 1 7 ½ oz ½ oz 2 ½ oz 1	Butter White sugar Eggs Egg yolks Patent flour Baking powder Salt Lemon juice Lemons zested	Sift dry ingredients together. Cream butter & sugar until fluffy. Add eggs and little flour to keep mix from splitting. Add sifted dry ingredients. <i>Slowly</i> add liquid. Mix batter until smooth.  Butter and sugar timbale. Pour in batter and cover each timbale with foil. Steam in water bath for 30 to 35 minutes.  Puddings are best removed from molds when completely cool.	
<b>Equipment</b>			